MASSACHUSETTS VOCATIONAL TECHNICAL TEACHER TESTING

PROGRAM SCOPE OF TEST CODE # 4 - BAKING

WRITTEN EXAM - 100 QUESTIONS

TIME ALLOWED: 3 HOURS

PERCENT OF TEST:

4% Fundamentals of Baking
   - Properties and Functions of Ingredients
   - Baking Terms
   - Baking Equipment
   - Mixing Methods

25% Frosting and Finished Baked Goods

8% Fundamentals of Health and Safety
   - Health and Safety Practices
   - SDS
   - Safe Serve
   - HAACP
   - Cross Contamination
   - Sanitation

14% Baking Related Mathematics

4% Preparation of Baking Goods
   - Lean and Rich Dough
   - Rolled in Products
   - Quick Breads
   - Biscuits and Muffins
   - Pie Dough Products
   - Fat and Egg Foam Cakes
   - Cookies
   - Pâté-a-choux Products

41% Fundamentals of Baking and Nutrition
   - Basic Nutrition
   - Food Allergies

4% Prepare Desserts

THE INTENT OF THIS EXAM IS TO ASSESS YOUR ABILITY TO TEACH THE SKILLS FOUND IN THE MASSACHUSETTS VOCATIONAL TECHNICAL EDUCATION CULINARY ARTS FRAMEWORK. ALL EXAMS ARE ALIGNED WITH THE MATCHING FRAMEWORK.

SOME QUESTIONS REQUIRE A SYNTHESIS OF KNOWLEDGE BASED ON EXPERIENCE IN THE FIELD AND MAY NOT BE FOUND IN ANY BOOK. HOWEVER, CANDIDATES ARE ENCOURAGED TO STUDY FOR THEIR EXAMS BY REVIEWING CURRENT TEXTBOOKS AND REFERENCE MATERIAL WHICH CAN USUALLY BE FOUND IN THE LIBRARIES OF MOST VOCATIONAL TECHNICAL SCHOOLS AND SCHOOLS WHICH OFFER CHAPTER 74 PROGRAMS. YOU MAY ALSO BE ABLE TO OBTAIN LISTED REFERENCE MATERIALS ONLINE.

You may refer to http://www.doe.mass.edu/cte/frameworks for the Massachusetts Vocational Technical Educator Frameworks.
THE FOLLOWING LIST OF REFERENCE MATERIALS WAS DEVELOPED AS A GUIDE FOR WRITTEN EXAM CANDIDATES:

THE BAKERS' MANUAL FOR QUANTITY BAKING AND PASTRY MAKING by Joseph Amendola

PRACTICAL BAKING by William J. Sultan

PROFESSIONAL BAKING by Wayne Gisslen

PROFESSIONAL COOKING AND BAKING by Mary Frey Ray and Beda A. Dondi

The written exam consists of 100 multiple choice questions. Each question consists of one incomplete sentence or a question followed by four choices. Listed below are several sample items:

Shortenings are used in baking to:

a. shorten bread’s rising time. make  
b. the finished product tender.  
c. make it easier to mix the dough.  
d. as a binding agent.

* indicates correct answer

The makeup method for biscotti is:

a. bagged.  
b. sheet.  
c. icebox.  
d. bar.

* indicates correct answer

THE TEACHER TESTING PROGRAM WILL PROVIDE NON-PROGRAMMABLE CALCULATORS FOR USE IN COMPLETING THE WRITTEN EXAM. DOCUMENTATION REGARDING THESE CALCULATORS WILL BE INCLUDED IN YOUR ADMISSION PACKAGE.
SCOPE OF TEST CODE # 4 – BAKING

PERFORMANCE EXAM

TIME ALLOWED: 4 HOURS

PERCENT OF TEST:

22 % YEAST DOUGH – Bread and Rolls
   - Prepare, bake and finish breads and rolls.
     May include lean and/or rich dough

19 % ÉCLAIR DOUGH
   - Prepare, bake and finish pâte à choux

15 % CAKE BATTER
   - Prepare, bake and finish cake products
     May include fat type and/or egg foam

22 % PASTRY DOUGH
   - Prepare, bake and finish pastry dough products
     May include single and/or double pie shell, pie dough products

15 % DECORATIVE PRODUCTS
   - Finish occasion cake

7 % PROFESSIONAL QUALITIES
   - Score will be based on the following criteria:
     Professional Dress
     Personal hygiene
     Safety
     Sanitation

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PERFORMANCE EXAM CANDIDATES WILL BE ASSESSED ON THEIR COMPLETION OF THE EXAM TASKS AND THEIR DEMONSTRATION OF INDUSTRY AND OSHA RECOMMENDED SAFETY PROCEDURES.

Most exam tasks require a synthesis of knowledge based on vocational technical work experience. As a result we highly recommend that Performance Exam Candidates possess the required years of related work experience as well as the appropriate industry recognized credentials as outlined as requirements for preliminary vocational technical educator licensure. Candidates are also encouraged to prepare for their exams by reviewing current textbooks and reference material which can usually be found in the libraries of most Vocational Technical Schools and Schools which offer Chapter 74 Programs. You may also be able to obtain listed reference materials online.
UNIFORM:  
Candidates **MUST Wear** a clean, professional uniform – Chef’s Coat, white, check or black chef’s pants, appropriate work shoes, Chef’s hat or hair net, apron, towel.

REQUwired MATERIALS to be brought to the test site by the Candidate:  
Recipes and/or cookbooks for the preparation of final products, which must contain a list of ingredients and may have specific procedures for each recipe, must be brought to the Exam Site. Recipes will not be provided; you will be expected to prepare designated batches of each product requested. Specific products to be made for each subtest/task will be assigned the on the exam date.

Candidates will be required to scale ingredients for food preparation.

PRIOR TO TESTING THERE WILL BE AN ORIENTATION TO THE SHOP.  
ALL NECESSARY TOOLS AND SUPPLIES WILL BE PROVIDED.

*Basic tools will be provided (candidates will not be required/allowed to provide their own tools).**

THE FOLLOWING LIST OF REFERENCE MATERIALS WAS DEVELOPED AS A GUIDE FOR PERFORMANCE EXAM CANDIDATES:

The Baker’s Manual for Quantity Baking and Pastry Making by Joseph Amendola

Practical Baking by William J. Sultan

Professional Baking by Wayne Gisslen

Professional Cooking and Baking by Mary Frey Ray and Beda A. Dondi

ServeSafe Essentials, NRAEF

You may refer to [http://www.doe.mass.edu/cte/frameworks](http://www.doe.mass.edu/cte/frameworks) for the Massachusetts Vocational Technical Educator Frameworks.

**candidates are reminded that the use of a calculator is allowed for the performance exam providing you bring your own.**